



2006 King Estate Pinot Noir

FINAL ANALYSIS: 13.5% alcohol, TA 0.56g/100ml, pH 3.71

PRODUCTION: 30,500 cases **SUGGESTED RETAIL PRICE** \$29/750ml

FERMENTATION: Assmanhausen, RC212 & D254 yeasts. 100% stainless steel, temperature controlled tank fermentation in removable top fermenters. Punch down two to three times per day.

AGING: 10-12 months in French oak barrels: 30% new barrels, 26% one year old barrels, 22% two year old barrels, 22% three year old barrels. Cooperage predominately from François Freres, Dargaud & Jaegle, Rousseau, Claude Gillet, and Nadalie. Medium toasted staves.

GROWING SEASON

2006 can be characterized as an early vintage. Warm to hot temperatures during bloom provided optimum condition for pollination and fruit set. Warmer than average summer temperatures coupled with ample nutrients and soil hydration allowed the vines to photosynthesize at an excellent rate. There were a few spikes of hot weather during the third week of June, the third week of July, the middle of August, and the early part of September. Harvest at King Estate began on September 27th and was over by October 11th, the previous year October 11th marked the beginning of harvest.

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(Winemaker Tasting Notes)

Color: Bright garnet with ruby tint clarity and brilliance.

Aroma: Cherry, raspberry jam, blueberry, oak spice..

Mouthfeel: Soft entry, full body with flavors of dark cherry, raspberry and blue fruits.